Cantaloupe, Mozzarella, Proscuitto and Basil

Ingredients

1 cantaloupe, halved and seeded 3/4 pound bocconcini (bite-size fresh mozzarella balls) 2 tablespoons extra-virgin olive oil 1/4 teaspoon red-pepper flakes Coarse salt and ground pepper 1/3 pound thinly sliced prosciutto 1/4 cup fresh basil leaves, torn

Directions

With a large melon baller, scoop melon flesh into a large bowl (or cut into bite-size pieces). Add bocconcini, oil, and red-pepper flakes; season with salt and pepper and stir to combine. Arrange prosciutto along edges of a large serving platter. Stir basil into melon mixture, transfer to center of platter, and serve.



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